

## ABSTRACT of CITATION 2

### PRODUCTION OF SOFT RICE CONFECTIONARIES

Publication number: JP3201948  
Publication date: 1991-09-03  
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Classification:  
- International: A23G3/48; A23G3/00; A23G3/50; A23G3/00;  
A23G3/34; (IPC1-7): A23G3/00  
- European:  
Application number: JP19890344888 19891228  
Priority number(s): JP19890344888 19891228

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#### Abstract of JP3201948

**PURPOSE:** To obtain the subject soft rice confectionaries having a high puffing ratio by rolling and forming a specified gelatinized glutinous rice cake dough while keeping it at  $\geq$  a specified temperature and subsequently drying and baking the formed dough. **CONSTITUTION:** An emulsifier and fats and oils are preferably added to a glutinous rice cake dough prepared by gelatinizing glutinous rice in which the amylose content is controlled to 1-4wt.% based on the total starch and the resultant mixture is rolled and formed while being kept at  $\geq 35$  deg.C. The formed dough is subsequently dried and baked, thus obtaining the objective rice confectionaries.

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